

Broccoli Noodles with Thai Peanut Sauce

Sometimes you just need to have a bowl of noodles. We aren't really hot-spice people, please hot chili or hot pepper as you wish to spice it up!

Serves 4

Ingredients:

8 ounces soba, udon noodles, or brown rice noodles
4 cups chopped fresh broccoli
1 cup cooked chickpeas
sea salt and pepper



Sauce:

1/2 cup smooth peanut butter
1/2 cup orange juice (fresh squeezed if possible)
juice of 1/2 a lime
2 tsp maple syrup
1 tbsp tamari
1 tsp rice vinegar
1 clove garlic, chopped
1 tsp grated fresh ginger

Directions:

1. Cook noodles according to package directions. *While noodles cook, whisk together sauce ingredients in a bowl.*
2. In the last two minutes of cooking time, add broccoli and chickpeas.
3. Drain. Combine sauce with noodles, broccoli and chickpeas.
4. Season with salt and pepper as desired.
5. Serve.

Note - *This makes a good amount of peanut sauce. I add only half to finish the dish and then pass the rest at the table. We never use it all and have extra to dress up wraps and other salads.*